

Creamy One-Pot Beef and Shells: The Easy Comfort Food Dinner You Need

Creamy One-Pot Beef and Shells



PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

BINDER
Ready

INGREDIENTS

Ground beef
Medium pasta shells
Onion, diced
Garlic, minced
Beef broth
Tomato sauce or diced tomatoes
Heavy cream or milk
Shredded cheese, such as cheddar or mozzarella
Olive oil or butter
Salt and black pepper
Italian seasoning or paprika, optional
Fresh parsley, optional for garnish

DIRECTIONS

- 1. Brown the Beef:** Start by heating a large skillet or Dutch oven over medium heat. Add a little olive oil or butter if needed, then cook the ground beef until browned, breaking it up with a spoon as it cooks. If you are using onion, add it in with the beef and cook until softened.
- 2. Add Garlic and Seasoning:** Once the beef is cooked, stir in the garlic and any seasonings you are using, such as black pepper, Italian seasoning, or paprika. Cook for about 30 seconds, just until fragrant.
- 3. Add the Liquid and Pasta:** Pour in the beef broth and tomato sauce, then stir in the pasta shells. Make sure the shells are mostly submerged in the liquid so they cook evenly.
- 4. Simmer Until Tender:** Bring the mixture to a gentle boil, then reduce the heat and let it simmer. Stir occasionally so the pasta does not stick to the bottom of the pot. Cook until the shells are tender and most of the liquid has reduced into a thick sauce.
- 5. Stir in the Cream and Cheese:** Once the pasta is cooked, lower the heat and stir in the cream and shredded cheese. Mix until the sauce is smooth, creamy, and evenly coats the pasta and beef.
- 6. Finish and Serve:** Taste and adjust the seasoning as needed. Garnish with parsley if you like, then serve hot straight from the pot.

SWAPS & NOTES

This recipe is easy to customize based on what you have in the

kitchen.

Lean ground beef works well, but you can also use ground turkey if you want a lighter version.

Medium pasta shells are ideal because they hold onto the sauce so

well, but other short pasta shapes can work in a pinch.

For the creamy element, heavy cream gives the richest result, while milk offers a lighter finish.

TIPS FOR SUCCESS

The biggest key to a good one-pot pasta is keeping an eye on the liquid.

You want enough for the shells to cook through, but not so much that the sauce stays thin.

Stirring occasionally helps the pasta cook evenly and keeps everything from sticking.

Using freshly shredded cheese will also give you the smoothest sauce.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/creamy-one-pot-beef-and-shells-the-easy-comfort-food-dinner-you-need/>